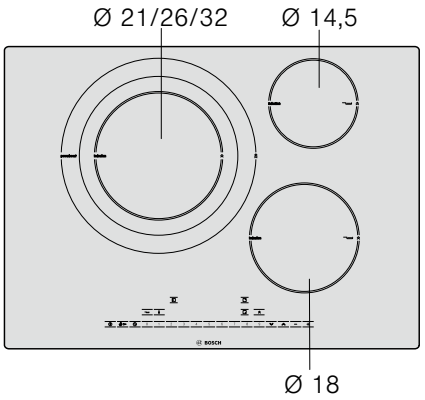


PID7..L2.., PID9..L2..
Hob

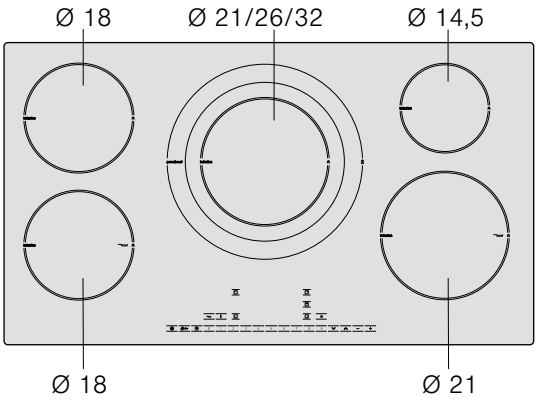
BOSCH

[en] Instruction manual

PID7..L2..



PID9..L2..



en Table of contents

Safety precautions ... **2**
Elements that may damage the appliance ... 4
Protecting the environment ... **5**
Environmentally-friendly disposal of waste products ... 5
Energy-saving advice ... 5
Induction cooking ... **5**
Advantages of induction cooking ... 5
Suitable pans ... 5
Familiarise yourself with the appliance ... **6**
The control panel ... 6
Hotplates ... 6
Residual heat indicator ... 7
Programming the hob ... **7**
Switching the hob on and off ... 7
Setting the hotplate ... 7
Cooking guidelines table ... 7
Frying sensor ... **9**
Pans for the frying sensor ... 9
Temperature settings ... 9
How to program ... 9
Table ... 10
Frying programs ... 11
Childproof lock ... **12**
Turning on and off the childproof lock. ... 12
Activating and deactivating the childproof lock ... 12
Powerboost function ... **12**
Restrictions when using ... 12
To activate ... 12
To deactivate ... 12
Time programming function ... **12**
How to program ... 12
The timer ... 13
Automatic time limitation ... **13**
Cleaning lock ... **13**
Settings ... **14**
Changing the settings ... 15
Care and cleaning ... **15**
Hob ... 15
Hob frame ... 15
Fixing malfunctions ... **16**
Normal noise while the appliance is working ... 16
After-sales service ... **17**

Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

⚠ Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance after removing it from the packaging. If it has suffered any damage in transport, do not connect the appliance, contact the Technical Assistance Service and provide written notification of the damage caused, otherwise you will lose your right to any type of compensation.

This appliance must be installed according to the installation instructions included.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is not intended for operation with an external clock timer or a remote control.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burning!

- The hotplates and the area around them get very hot. Never touch the hot surfaces. Keep children away.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Metal objects on the hob quickly become very hot. Never place metal objects (such as knives, forks, spoons and lids) on the hob.
- After each use, always turn off the hob at the main switch. Do not wait until the hob turns off automatically after the pan is removed.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Electromagnetic hazards!

This appliance complies with safety and electromagnetic compatibility standards. However, people with pacemakers or insulin pumps must refrain from using this appliance. It is impossible to ensure that all of these devices available on the market comply with current electromagnetic compatibility standards, and that interference which may prevent the device from working correctly will not occur. It is also possible that people with other types of devices, such as a hearing aids, could experience some discomfort.

Malfunction risk!

The hob is equipped with a fan in the lower section. If there is a drawer under the hob it should not be used to store small objects or paper, since they could damage the fan or interfere with the cooling if they are sucked into it.

There should be a minimum of 2 cm between the contents of the drawer and fan intake.

Risk of injury!

- When cooking in a bain marie, the hob and cooking container could shatter due to overheating. The cooking container in the bain marie must not directly touch the bottom of the water-filled pot. Only use heat-resistant cookware.
- Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Elements that may damage the appliance

Caution!

- Rough pan bases may scratch the hob.
- Avoid leaving empty pots and pans on the hotplate. Doing so may cause damage.
- Do not place hot pans on the control panel, the indicator area, or the hob frame. Doing so may cause damage.
- Hard or pointed objects dropped on the hob may damage it.
- Aluminium foil and plastic containers will melt if placed on the hotplate while it is hot. The use of laminated sheeting is not recommended on the hob.

Overview

The following table presents the most common damage caused:

Damage	Cause	Measure
Stains	Food spillage	Immediately remove spilt food using a glass scraper.
	Unsuitable cleaning products	Only use cleaning products specifically designed for glass-ceramic hobs.
Scratches	Salt, sugar and sand	Do not use the hob as a tray or working surface.
	Pans with rough bottoms may scratch the glass ceramic	Check pans.
Fading	Unsuitable cleaning products	Only use cleaning products specifically produced for glass-ceramic hobs.
	Contact with pans	Lift pots and pans before moving them around.
Chips	Sugar, substances with a high sugar content	Immediately remove spilt food using a glass scraper.

Protecting the environment

Unpack the appliance and dispose of its packaging in such a way that no damage is caused to the environment.

Environmentally-friendly disposal of waste products



This appliance conforms to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC. This directive defines the framework for recycling used appliances within European territory

Energy-saving advice

- Always place the correct lid on cookware. Cooking with an uncovered pan will result in a four-fold increase in energy use. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the hotplate. If not, energy may be wasted. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- Choose cookware of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain their vitamins and minerals.
- Select a lower power level.

Induction cooking

Advantages of induction cooking

Induction cooking represents a radical change from the traditional method of heating; the heat is generated directly in the pan. It therefore offers a number of advantages:

- Time savings for cooking and frying; since the pan is heated directly.
- Energy is saved.
- Care and cleaning are simpler. Foods that have spilt do not burn as quickly.
- Heat and safety control; the hob supplies or cuts off power immediately when the control knob is turned on. The induction hotplate stops supplying heat if the pan is removed without having previously switched it off.

Suitable pans

Ferromagnetic pans

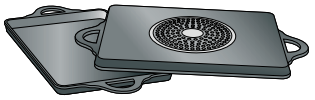
Only ferromagnetic pans are suitable for induction cooking, these may be made from:

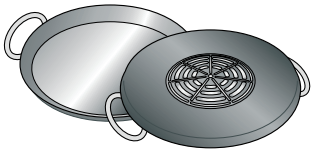
- enamelled steel
- cast iron
- special cutlery for stainless steel induction pan

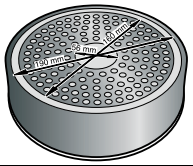
To determine whether a pan is suitable, check to see if a magnet will stick to it.

Other suitable cookware for induction

There are other types of cookware especially made for induction whose base is not entirely ferromagnetic.







When using large cookware on a smaller ferromagnetic zone, only the ferromagnetic zone heats up, so heat might not be uniformly distributed.

Cookware with aluminium on the base reduce the ferromagnetic zone, so less heat may be supplied or be difficult to detect.

For good cooking results, the diameter of the cookware's ferromagnetic area should match the size of the hotplate. If cookware is not detected on a hotplate, try it on the next smaller hotplate down.

Unsuitable pans

Never use pans made from:

- common thin steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the pan base

The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.

Absence of pan or unsuitable size

If no pan is placed on the selected hotplate, or if it is made of unsuitable material or is not the correct size, the power level displayed on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the flashing. If this takes more than 90 seconds, the hotplate will switch off automatically.

Empty pans or those with a thin base

Do not heat empty pans, nor use pans with a thin base. The hob is equipped with an internal safety system. However, an empty pan may heat up so quickly that the "automatic switch off" function may not have time to react and the pan may reach very high temperatures. The base of the pan could melt and damage the glass on the hob. In this case, do not touch the pan and switch the hotplate off. If it fails to work after it has cooled down, please contact the Technical Assistance Service.

Pan detection

Each hotplate has a minimum limit for detecting pans, which varies depending on the material of the pan being used. You should therefore use the hotplate that is most suitable for the diameter of your pan.

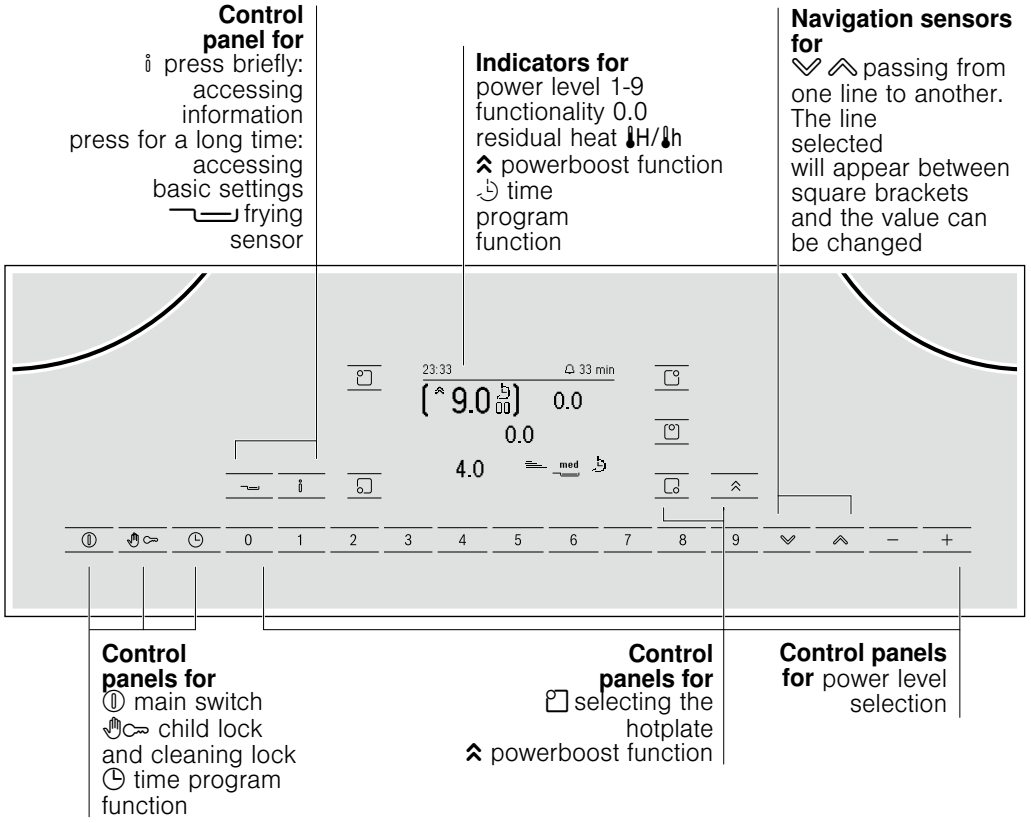
Automatic detection on double or triple hotplates

These hotplates can detect cookware of different sizes. Depending on the material and properties of the cookware, the hotplate will adapt automatically, switching on part or all of the hotplate and supplying sufficient power to obtain good cooking results.

Familiarise yourself with the appliance

These instructions for use are applicable to other hobs. On *page 2* an overview of the models is provided, along with information on measurements.

The control panel



Control surfaces

Pressing a symbol activates its corresponding function.

Notes

- The settings will not change if several symbols are pressed at the same time. This enables the programming zone to be cleaned when food is spilt.
- Always keep the control surfaces dry. Moisture can affect proper functioning.

Hotplates

Hotplate	Turning on and off
◯ Single hotplate	Always use cookware of a suitable size.
◎ Double hotplate	This zone is switched on automatically when using cookware with a base the same size as the outer zone.
◎ Triple hotplate	The hotplate is switched on automatically by using a pan with a base that matches the size of the outer area (◎ or ◎) selected for use.
Use only cookware suitable for induction cooking; see the section on suitable cookware.	

Residual heat indicator

The hob has a residual heat indicator for each hotplate to show those which are still hot. Avoid touching them when this indicator is lit.

Although the hob is turned off, the H/h indicator will remain lit while the hotplate is hot.

If the pan is removed before the hotplate is turned off the H/h indicator and selected power setting will flash alternately.

Programming the hob

This section will show you how to program the hotplates. The table contains power levels and cooking times for several dishes.

Switching the hob on and off

The hob is turned on and off using the main switch.

To turn on: press the ⏻ symbol. The indicator above the main switch lights up. The hob is ready for use.

To turn off: press the ⏻ symbol until the indicator above the main switch disappears. All hotplates are turned off. The residual heat indicator stays lit until the hotplates have cooled off.

Note: The hob switches off automatically when all the hotplates are switched off for more than 20 seconds.

Setting the hotplate

Select the required power level using symbols from **1** to **9** or with the **+** and **-** symbols.

+ symbol = power level 9

- symbol = power level 4

Power level 1 = minimum power

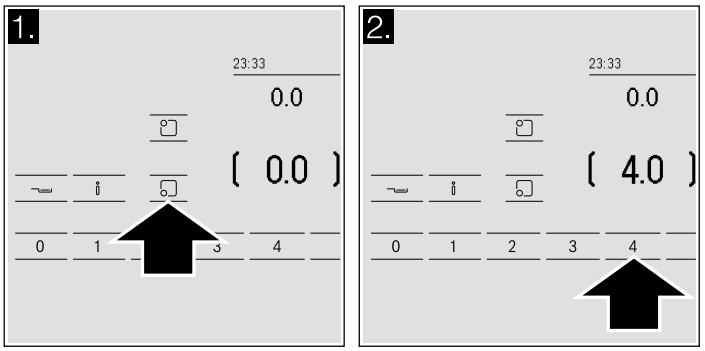
Power level 9 = maximum power

Each power level has an intermediate setting. This is shown by the .5 indicator (e.g. 1.5).

Selecting the power level

The hob must be switched on.

1. Press the ⬚ symbol of the required hotplate. If you press the i symbol, instructions on how to select the power level will appear on the display.
2. Then select the required power level using symbols **1** to **9** or with the **+** and **-** symbols.



3. To change the power level: select the hotplate and press symbols **1** to **9** or use the **+** and **-** symbols.
   When the i sensor is pressed, the length of time that the hotplate has been switched on will appear.

Switch off the hotplate

Select the hotplate. Next press the power level symbol **0** or press the **+** or **-** symbols until reaching 0.0.

Notes

- If no pan has been placed on the induction hotplate, the selected power level flashes. After a certain time has elapsed, the hotplate switches off.
- If the cooking zone is selected, an alert will appear on the display. After a certain time has elapsed, the hotplate switches off.

Cooking guidelines table

The table below contains some examples.

Cooking times depend on the power level, type, weight and quality of the food. As such they are approximate.

Power levels affect cooking results.

When heating purées, creams and thick sauces, stir occasionally.

Use power level 9 to begin cooking.

	Power level	Cooking time (minutes)
Melt		
Chocolate, chocolate coating, butter, honey	1-1.5	-
Gelatine	1-1.5	-
Heating and keeping warm		
Stew (e.g., lentils)	1-2	-
Milk**	1.5-2.5	-
Sausages heated in water**	3-4	-

* Uncovered cooking

** Uncovered

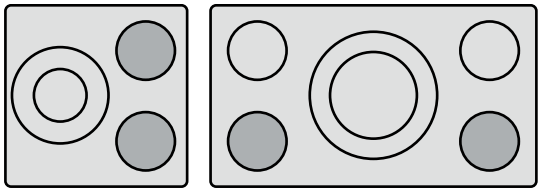
	Power level	Cooking time (minutes)
Defrosting and heating		
Frozen spinach	2.5-3.5	5-15 min
Frozen goulash	2.5-3.5	20-30 min
Slow cooking, simmering		
Potato dumplings	4.5-5.5*	20-30 min
Fish	4-5*	10-15 min
White sauces (e.g., bechamel)	1-2	3-6 min
Whipped sauces (e.g., Bearnaise, Hollandaise)	3-4	8-12 min
Boiling, steaming, sautéing		
Rice (with a double amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Unpeeled potatoes	4-5	25-30 min
Peeled potatoes with salt	4-5	15-25 min
Pasta	6-7*	6-10 min
Soups	3.5-4.5	15-60 min
Vegetables	2.5-3.5	10-20 min
Greens, frozen foods	3.5-4.5	7-20 min
Cooked in a pressure cooker	4.5-5.5	-
Stewing		
Meat roll	4-5	50-60 min
Stew	4-5	60-100 min
Goulash	3.5-4.5	50-60 min
Bake / Fry with a little oil**		
Steaks, plain or breaded	6-7	6-10 min
Frozen steaks	6-7	8-12 min
Chops, plain or breaded	6-7	8-12 min
Beefsteak (3 cm thick)	7-8	8-12 min
Chicken breast (2 cm thick)	5-6	10-20 min
Frozen chicken breast	5-6	10-30 min
Plain fish and fish fillet	5-6	8-20 min
Breaded fish and fish fillet	6-7	8-20 min
Frozen breaded fish (e.g., fish fingers)	6-7	8-12 min
Prawns and shrimps	7-8	4-10 min
Frozen meals (e.g., stir-fries)	6-7	6-10 min
Pancakes	6-7	fry individually
Omelette	3.5-4.5	fry individually
Fried eggs	5-6	3-6 min
Frying** (150-200 g per serving with 1-2 l. of oil)		
Frozen foods (e.g., French fries, chicken nuggets)	8-9	fry one portion at a time
Frozen croquettes	7-8	
Meatballs	7-8	
Meat (e.g., chicken pieces)	6-7	
Fish, in breadcrumbs or batter	6-7	
Greens, mushrooms, in breadcrumbs or batter (e.g., baby mushrooms)	6-7	
Confectionary products (e.g., fritters, fruit in batter)	4-5	

* Uncovered cooking
** Uncovered

Frying sensor

This function is used for frying, automatically regulating the temperature of the pan.

The hotplates equipped with this function are on the right side or front hotplates, depending on the model (see figure).



Deep-frying features

The hotplate only heats when necessary. This way energy is saved. The oil and fat do not overheat.

Notes

- Never leave oil or fat cooking unattended.
- Place the pan at the centre of the hotplate. Ensure that the base of the pan is the right diameter.
- Do not cover the pan with a lid. Doing so will cause the automatic regulation not to function. A protective screen may be used without affecting the automatic regulation
- Only use oil which is suitable for frying. If using butter, margarine, olive oil or pork lard, select the **min** temperature setting.

Pans for the frying sensor

There are pans suited to this function which may be purchased later as optional accessories, in specialised stores, or through our Technical Assistance Service. Always indicate the related reference code.

- **HEZ390210** small pan (15 cm in diameter).
- **HEZ390220** medium pan (19 cm)
- **HEZ390230** large pan (21 cm)

The pans are non-stick. Food may also be fried in a small amount of oil.

The temperature settings shown below have been specially adjusted for these types of pans.

Note: If a different type of pan is used, try it first at the lowest temperature, adjusting it as required. The pans may overheat.

Temperature settings

Power level	Temperature	Suitable for
max	high	e.g., potato pancakes, sautéed potatoes, and rare beefsteak.
med	medium-high	e.g., thin fried foods like frozen pies, escalopes, ragu, vegetables
low	medium-low	e.g. thick fried food such as hamburgers and sausages, fish.
min	low	e.g. omelettes, using butter, olive oil or margarine

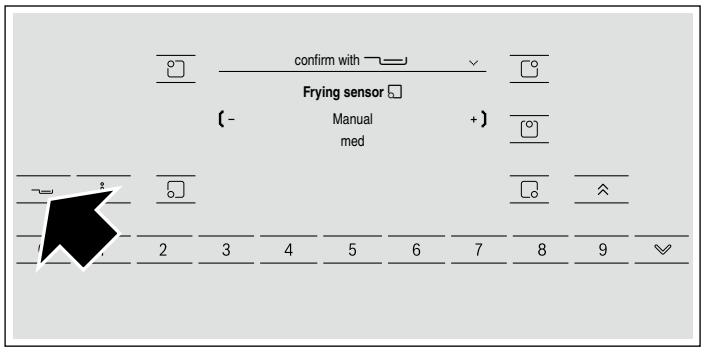
How to program

Select the suitable temperature setting from the table. Put a pan on the hotplate.

The hob must be switched on.

1. Select the required hotplate 0.0 appears on the display.

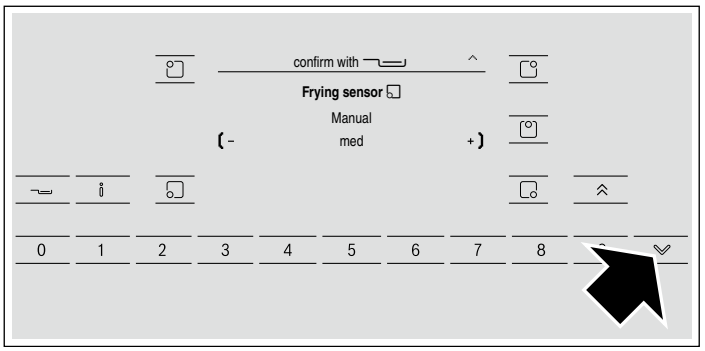
2. Press the ⌐‾‾¬ symbol.



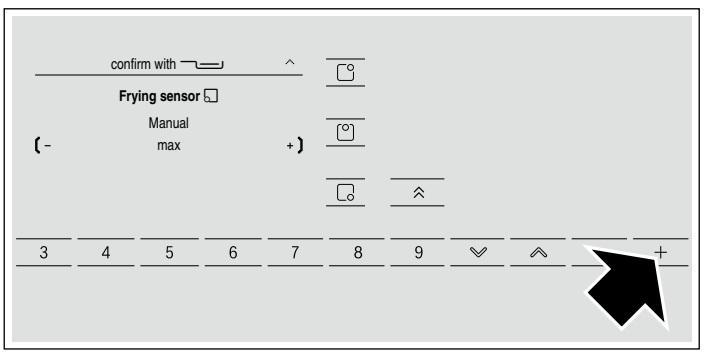
3. Within the next 10 seconds, select the Manual option with the **+** and **-** symbols.

Note: If no setting is selected, after a certain time, the menu will close without starting the function.

4. Move to the next line with the navigation sensor ⌄.



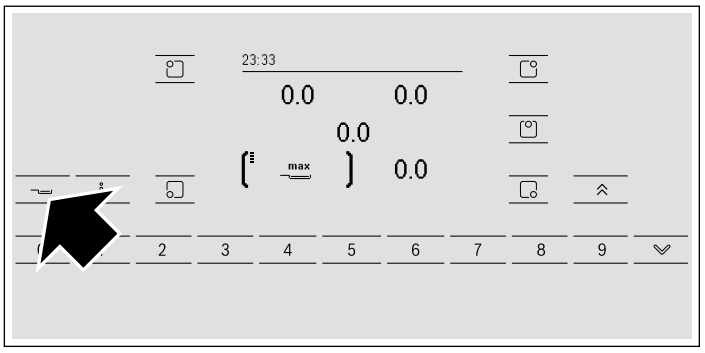
5. Select the required temperature setting using the **+** and **-** symbols.



6. Activate the function by pressing ⌐‾¬. The ⌐‾¬ symbol and the selected power level will appear.

The oil temperature control will be activated.

If you press the ⓘ symbol you can check whether the function has started.



The temperature symbol remains lit until the frying temperature is reached. A beep will then sound. The temperature symbol will go out and an alert will appear on the display.

7. Add oil to the pan, then add the other ingredients.

As usual, turn the food over to avoid burning.

Changing the selected temperature

Select the cooking zone. Then change the temperature by pressing the **+** and **-** symbols. The temperature can also be changed by returning to the function menu:

Press the ⌐‾¬ symbol. Then move to the next line with the navigation sensor ⌄ and select the required temperature setting using the **+** and **-** symbols.

Exiting the function early

Return to the function menu using the ⌐‾¬ symbol. Next select the Exit option with the **+** and **-** symbols. You can also exit the function by pressing the **0** symbol by pressing the **+** and **-** symbols until 0.0 appears on the selected hotplate display.

Table

The table shows which temperature setting is suitable for each type of food. The cooking time may vary according to the type, weight, thickness and quality of the food.

The heat setting selected depends on the type of pan used.

		Temperature setting	Total cooking time after audible signal sounds
Meat	Escalope with or without breading	med	6-10 min
	Beef	med	6-10 min
	Chops	low	10-17 min
	Cordon bleu	low	15-20 min
	Beefsteak rare (3 cm thick)	max	6-8 min
	Beefsteak medium or well done (3 cm thick).	med	8-12 min
	Chicken breast (2 cm thick)	low	10-20 min
	Sausages, cooked or raw	low	8-20 min
	Hamburgers / Russian fillets	low	6-30 min
	Leberkäse	min	6-9 min
	Ragu, gyros	med	7-12 min
	Ground beef	med	6-10 min
	Bacon	min	5-8 min
Fish	Fried fish	low	10-20 min
	Fish filer, plain or breaded	low / med	10-20 min
	Prawns and shrimps	med	4-8 min
Egg-based dishes	Crepes	med	fry individually
	Omelettes	min	fry individually
	Fried eggs	min / med	2-6 min
	Scrambled eggs	min	2-4 min
	Kaiserschmarm (pancakes with raisins)	low	10-15 min
	Sweet fried bread / french toast	low	fry individually
Potatoes	Sautéed potatoes prepared with boiled unpeeled potatoes	max	6-12 min
	Sautéed potatoes prepared with raw potatoes*	low	15-25 min
	Potato pancakes	max	fry individually
	Glazed potatoes	med	10-15 min

* In a cold pan.

		Temperature setting	Total cooking time after audible signal sounds
Vegetables	Garlic, onion	min	2-10 min
	Courgette, aubergine	low	4-12 min
	Pepper, green asparagus	low	4-15 min
	Mushrooms	med	10-15 min
	Glazed vegetables	med	6-10 min
Frozen products	Escalope	med	15-20 min
	Cordon bleu	low	10-30 min
	Chicken breast	min	10-30 min
	Nuggets	med	10-15 min
	“Gyros“, “Kebab“	med	10-15 min
	Fish fillet, plain or breaded	low	10-20 min
	Fish fingers	med	8-12 min
	French fries	med / max	4-6 min
	Pan-fried vegetables and other ingredients	min	8-15 min
	Spring rolls	low	10-30 min
	Camembert / cheese	low	10-15 min
Others	Camembert / cheese	low	7-10 min
	Pre-cooked dishes prepared by boiling in water (e.g., pasta)	min	4-6 min
	Sweet fried bread	low	6-10 min
	Almonds/nuts/pine nuts*	min	3-7 min

* In a cold pan.

Frying programs

Only use these programs with pans recommended for oil temperature control.

The following dishes may be prepared with these programs:

Dish
Meat
Fish
Egg dishes
Potatoes
Vegetables
Deep-frozen products
Miscellaneous

Select the desired program

Select the hotplate. 0.0 lights up on the hotplate display.

1. Press the ⌐▭┘ symbol.
2. Within the next 10 seconds, select the Recipes option with the **+** and **-** symbols.
3. Move to the next line with the navigation sensor ⌄ and select the required group of dishes with the **+** and **-** symbols.
4. Then move to the next line with the navigation sensor ⌄ and select the required dish with the **+** and **-** symbols.
5. Activate the function by pressing ⌐▭┘.

The program is now selected.

The temperature symbol remains lit until the frying temperature is reached. A beep will then sound. The temperature symbol will go out and an alert will appear on the display.

Add oil to the pan, then add the other ingredients. As usual, turn the food over to avoid burning.

Changing the selected program

Select the hotplate. Return to the function menu using the ⌐▭┘ symbol. Then move to the next line with the navigation sensor ⌄ and select the required dish with the **+** and **-** symbols.

Exiting the function early

Return to the function menu using the ⌐▭┘ symbol. Next select the Exit option with the **+** and **-** symbols. You can also exit the function by pressing the **0** symbol by pressing the **+** and **-** symbols until 0.0 appears on the selected hotplate display.

Childproof lock

The hob can be protected against being accidentally turned on, to ensure that children do not switch on the hotplates.

Turning on and off the childproof lock.

The hob should be switched off.

To turn on: press and hold the symbol for approx. 4 seconds. The symbol lights up for 4 seconds. The hob is locked.

To turn off: press and hold the symbol for approx. 4 seconds. The lock is now deactivated.

Activating and deactivating the childproof lock

With this function, the childproof lock automatically activates when a hob is switched off.

Activating and deactivating

See the “Basic Settings" section.

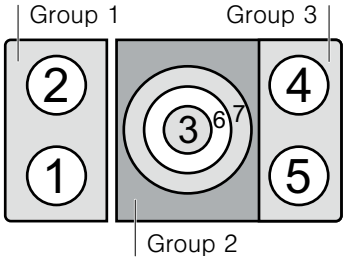
Powerboost function

The Powerboost function can be used to heat large amounts of water more quickly than power level **9**.

Restrictions when using

This function is available on all hotplates, provided that no other hotplate in the same group is switched on, (see diagram). Otherwise, and 9.0 will flash on the selected hotplate display and the power setting will then be automatically set to 9.0.

In group 2, the powerboost function can be activated at the same time on all hotplates. (see diagram)



To activate

1. Select the required hotplate using the corresponding symbol .
2. Press the symbol. The function has been turned on.

To deactivate

Select the hotplate by pressing the corresponding symbol and then press the symbol.

The Powerboost function has been deactivated.

Note: In certain circumstances, the Powerboost function may turn off automatically in order to protect the electronic components inside the hob.

Time programming function

This function may be used in two different ways:

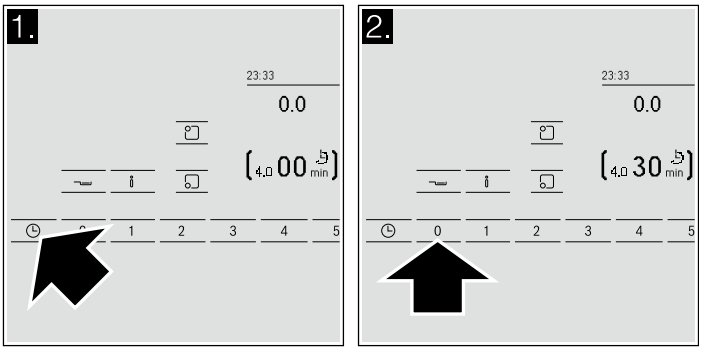
- to automatically switch off a hotplate.
- as a timer.

How to program

Enter the time period for the required hotplate. The hotplate turns off automatically once the time has elapsed.

The hob must be switched on.

1. Select the required hotplate and power level.
2. Press the symbol twice. The 0.0, **min** and indicators light up on the display for the selected hotplate.
   If you press the symbol, instructions on how to select the time will appear on the display.
3. With the next 10 seconds, set the time with the **0** to **9** symbols or with the **+** and **-** symbols. Then press the symbol to activate the function.
   + symbol: 30 minutes
   - symbol: 10 minutes



After a few seconds, the cooking time begins to count down.

The cooking time for the selected cooking zone will be shown on the display.

Once the time has elapsed

The hotplate switches off once this time has elapsed. A beep sounds and 0.0 appears on the hotplate and 00 appears on the time program function display for 10 seconds.

When the ◷ symbol is pressed, the display turns off and the beep ends.

Changing or cancelling the time

Select the hotplate and then press the ◷ symbol twice. Change the time using the **0** to **9** symbols or with the **+** and **-** symbols. To cancel the time, programme to zero with the **0** or **-** symbol until 00 appears.

Cancelling the time for a hotplate using the frying sensor function

When cooking using the frying sensor, the programmed cooking time starts to count down once the cooking zone has reached the required temperature.

Notes

- Select a hotplate to check the remaining cooking time.
- Any cooking time can be programmed for up to 99 minutes.
- When the i symbol is pressed and the time has not been set, an alert will appear on the display.

The timer

The timer can be set for periods of up to 99 minutes. It is independent of the other settings. This function does not automatically switch off a hotplate.

How to program

The hob must be switched on.

1. Press the ◷ symbol. 🔔, and 00:00 appear on the time program function display.
2. Set the required time with the **0** to **9** symbols or with the **+** and **-** symbols. On the display, the setting will be programmed from right to left.
   + symbol: 10 minutes
   - symbol: 5 minutes

The cooking time begins to count down after a few seconds.

Once the time has elapsed

Once the time has elapsed a beep will sound. 00:00 appears in the time program function display. When the ◷ symbol is pressed, the displays turn off and the beep goes off.

Changing or cancelling the time

Press the ◷ symbol. Change the time by pressing the **0** to **9** symbols or **+** and **-** symbols. To cancel the time, programme it to **0** with the **0** to **9** symbols or with the **+** and **-** symbols.

Note: When the i symbol is pressed and the time has not been set, an alert will appear on the display.

Automatic time limitation

If the hotplate remains in use for a long time and no changes are made in the settings, the automatic time limitation function is triggered.

The hotplate stops heating. F8 and the residual heat indicator H/h flash alternately on the hotplate display.

The indicator goes out when any symbol is pressed. The hotplate can now be reset.

When the automatic time function is used, it is governed by the selected power level (from 1 to 10 hours).

Cleaning lock

Cleaning the control panel while the hob is on may change the settings.

In order to avoid this, the hob has a cleaning lock function. Press the symbol. An alert will appear on the display. The control panel is locked for 20 seconds. The surface of the control panel can now be cleaned without risk of changing the settings.

Note: The lock does not affect the main switch. The hob may be switched off when desired.

Settings

The device has several basic settings. These settings can be changed.

Indicator	Function	
Language	English*	
	German	
	French	
	Dutch	
	Italian	
	Portuguese	
	Spanish	
	Danish	
	Swedish	
	Norwegian	
	Finnish	
	Russian	
	Polish	
	Turkish	
	Greek	
Power levels	9	
	17 *	
Beep	On*	
	Off	
Power limit	from 1000 W to 9500 W.	
	Increasing the setting increases the power of the hob by 500 W.	
Childproof lock	Manual*	
	Automatic	
	Off.	
Brightness	The brightness of the display can be adjusted.	
Clock	The time can be set	
Timer	On*:	To activate the timer press the ◷ sensor once.
		To activate the automatic shut-off of a hotplate, press the ◷ symbol twice.
	Off:	The automatic shut-off of a hotplate is activated by pressing the ◷ once.
Timer end signal	Duration of the beep of the time program function:	
	10 sec*	
	30 sec	
	60 sec	
Basic settings	Yes	
	No*	

*Basic settings

Saving some settings takes time. The ⧖ symbol will appear on the display.

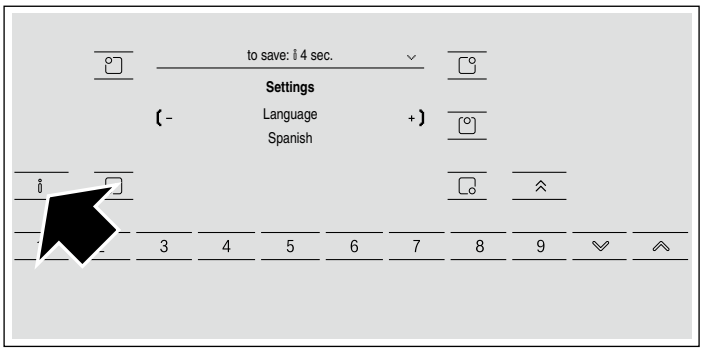
Changing the settings

The hob should be turned off.

1. Turn on the hob with the main switch.

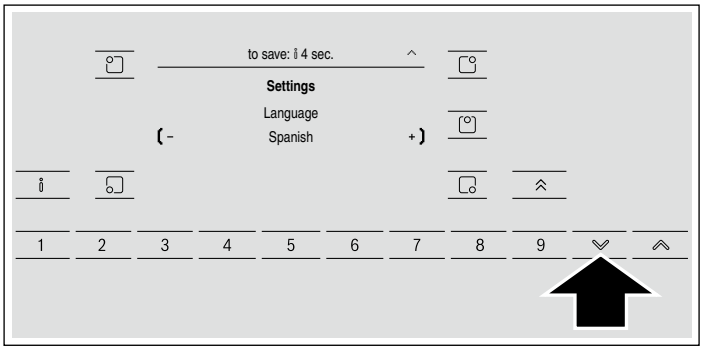
2. Within the next 10 seconds, press the ⓘ symbol for 4 seconds.

The first setting will appear between square brackets on the display.

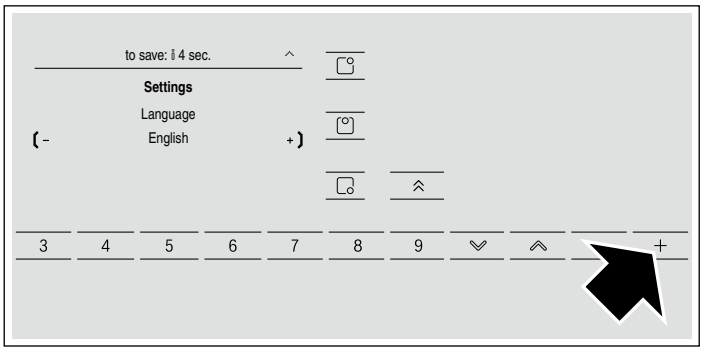


3. Press the **+** and **-** symbols until the indicator for the required function appears.

4. Move to the next line with the navigation sensor ⌄.



5. Select the required value using the **+** and **-** symbols.



6. Press the ⓘ symbol again for 4 seconds.

The settings will have been correctly saved.

Exiting the function without saving the settings

To exit the settings, switch off the hob at the main switch and select the required settings again.

Care and cleaning

The advice and warnings contained in this section aim to guide you in cleaning and maintaining the hob, so that it is kept in the best possible condition

Hob

Cleaning

Clean the hob after each use. This prevents food remains left on the surface from burning. Wait until the hob is cold enough before attempting to clean it.

Only use cleaning products specifically designed for glass-ceramic hobs. Follow the instructions provided on the packaging.

Do not use:

- Abrasive products
- heavy-duty cleaners, like oven sprays and stain removers
- Pads that may scratch
- High-pressure or steam cleaners

Glass scraper

Remove dried-on food remains using a glass scraper.

1. Release the scraper safety catch

2. Use the blade to clean the hob surface

Do not attempt to clean the hob surface with the base of the scraper. This could result in scratching.

⚠ Risk of injury!!

The blade is extremely sharp. Risk of cuts. Protect the blade when not in use. Replace the blade immediately when any imperfections are found.

Care of the appliance

Apply an additive to protect and preserve the hob. Follow the advice and warnings provided with the product.

Hob frame

In order to avoid damage to the hob frame, follow the indications below:

- Use only slightly soapy hot water
- Do not use sharp or abrasive products
- Do not use a glass scraper

Fixing malfunctions

Malfunctions are usually due to small details. Before calling the Technical Assistance Service, you should consider the following advice and warnings.

Indicator	Malfunction	Solution
none	The electric power supply has been cut off.	Use other electrical appliances to check whether there has been a power cut.
	The appliance has not been correctly connected following the connection diagram.	Check that the appliance has been connected correctly according to the connection diagram.
	Electronic system malfunction.	If in the above checks, the malfunction is not resolved, contact the Technical Assistance Service.
Data memory error — See user manual	There is an internal error in the operation.	Notify the Technical Assistance Service.
E flashes	The control panel is damp or an object is resting on it.	Dry the control panel area or remove the object.
Er + number / d + number / E + number	Electronic system malfunction.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.*
F0 / F9	There is an internal error in the operation.	Unplug the hob from the mains. Wait about 30 seconds before plugging it in again.*
F2	The electronic system has overheated and the corresponding hotplate has been switched off.	Wait until the electronic system has cooled down completely. Then push any symbol on the hob.*
F4	The electronic system has overheated and all hotplates have been switched off.	
U1	Supply voltage outside normal operating limits.	Please contact your local electricity company.
U2 / U3	The hotplate has overheated and has switched off in order to protect its cooking surface.	Wait until the electronic system has cooled down sufficiently before switching it back on.

* If the warning persists call the Technical Assistance Service.

Do not rest hot pans on the control panel.

Normal noise while the appliance is working

Induction heating technology is based on the creation of electromagnetic fields that generate heat directly at the base of the pan. Depending on how the pan has been manufactured, these may produce certain noises or vibrations such as those described below:

A deep humming sound as in a transformer

This noise is produced when cooking on a high power level. It is caused by the amount of energy transferred from the hob to the pan. The noise disappears or becomes faint when the power level is lowered.

A low whistling sound

This noise is produced when the pan is empty. It disappears when water or food is added to the pan.

A crackling sound

This noise occurs in pans which are made from different materials superimposed on one another. It is caused by the vibrations that occur ajoining surfaces of the different superimposed materials. The noise comes from the pan. The amount of food and cooking method can vary.

A high-pitched whistling sound

This noise is produced mainly in pans made from different materials superimposed on one another, and it occurs when such pans are heated at maximum power on two hotplates at the same time. The whistling disappears or becomes fainter as soon as the power level is lowered.

Noise from the fan

For proper use of the electronic system, the temperature of the hob must be controlled. For this purpose, the hob has a fan that starts working after detecting excess temperatures at different power levels. The fan may also work due to inertia after the hob has been switched off, if the temperature detected is still too high.

The noises described are normal, they are part of induction heating technology and not a sign of malfunction.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Robert Bosch Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
Germany
www.bosch-home.com

9000704565

00
911212